THE BLACK LAMB

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this "Local & Wild".

Saturday 6th December Lunch

Daily Loosener – Sussex Cherry Brandy Manhattan Homemade Cherry-Infused Brandy, Delamain XO Cognac, Red Vermouth, Bitters	12.5
Winter Mulled Wine – Seasonal Spices, Sussex Pear	12.5
Petite Fleur, Fleur de Miraval Brut Rose 125ml | 750ml A collaboration between Famille Perrin, Brad Pitt and Rodolphe Peters (known for making blanc de blanc champagne, who owns 40 acres of Grand Cru vineyards in Champagne)	21.0 | 125.0

Wild Yeast Sourdough Bread, Cep Butter	5.0
Mushroom Marmite Éclair *(Each)* | Stilton Endive & Beetroot Bite *(Each)*	4.0
Beef Sausage Roll *(Each)*	4.0
Scottish Scallop, Chives Butter Emulsion, Pear Salsa	11.5
Beetroot & Pine Cured Chalk Stream Trout, Horseradish Buttermilk	13.0
Potted Shrimps, Piccalilli, Sourdough Toast	18.0
Gladwin Chorizo, Crispy Kale, Caraway Crispbread	10.5
Pigs in Blankets, Rosemary, Honey Mustard Crème Fraiche	12.0
Partridge Popcorn, Spiced Plum Chutney	14.0
Pan Fried Goat's Cheese, Cranberry Jam, Hazelnuts	12.0
Grilled Leek Hearts, Caramelised Apple, Chicory	10.5
Crispy Jerusalem Artichokes, Black Garlic Aioli	10.5
Butter Bean Hummus, Caramalized Onion, Crispbread	10.5
Salt Baked Potatoes, Rosemary Salt	6.0
Brussel Sprout, Apple, Walnuts Salad	6.0
Sussex Kale, Garlic, Butter	6.0
Cauliflower Steak, Cranberry & Walnut Salsa, Tahini Yoghurt	20.0
Fillet of Cornish Hake, Turnip, Brown Crab Bisque	32.0
Venison Ragu, Pappardelle, English Pecorino	28.0
Tamworth Pork Chop, Roasted Sprouts & Bacon, Apple, Red Wine Jus	29.0
South Downs Fallow Deer, Celeriac, Red Cabbage, Thyme Jus	32.0
Gressingham Duck Breast, Carrot, Pickled Walnut Ketchup, Hazelnuts	34.0

Special Beef Cuts

Yorkshire White Park Beef, served with Salt Baked Potatoes & Pepper Sauce

Sirloin Chop *(550g)*	72.0
T-Bone Steak *(650g)*	94.0
Rib of Beef *(1.2kg)*	120.0
Chateaubriand	140.0

@THEBLACKLAMB_RESTO
We Operate Under 100% Renewable Electricity
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.
Any Allergies or Dietary Requirements Please Let a Member of The Team Know

Cocktails

Peach & Rose Cup | HAYMAN'S PEACH & ROSE CUP, LEMONADE, SUMMER BERRIES, MINT	12.5
Espresso Martini | ADNAMS TRIPLE MALT VODKA, FAIR COFFEE LIQUEUR	12.5
Nutbourne Negroni | HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	13.0
Sussex 75 | WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Old Fashioned | BRUICHLADDICH, BITTERS, ORANGE ZEST	13.0
Silver Bullet | ADNAMS COPPER GIN, KUMMEL, LEMON JUICE	13.0
Seasonal Gimlet | ADNAMS COPPER HOUSE GIN, SEASONAL HOMEMADE CORDIAL	6.5

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz | ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins | MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.0
Holos Kombucha | GINGER & HIBISCUS	8.0
Forest Spritz | EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5

Beers

Adnams Blackshore Stout *(500ml)* | 4.2%	7.5
Prospect Pale Ale, Gluten Free *(500ml)* | 4.5%	7.5
Adnams Dry Hopped Lager *(440ml)* | 4.2%	6.5
Blonde Organic Lager, Gluten Free *(330ml)* | 5%	6.0
Original Small Beer Pale Ale | 2.5%	6.5
Wimbledon Lager (330ml) | 4.8%	6.5
Wimbledon Pale Ale (330ml) | 4.2%	6.5
Lucky Saint Beer | 0.5%	5.5
Adnams Wild Wave Cider *(330ml)* | 5%	5.5

After Dinner

Coteaux Du Layon Premier Cru, 2018	13.5
Maison Sichel, Sauternes, 2022	14.5
Taylors 20Y Tawny Port, Portugal	14.0
Macallan 12Y Double Cask Single Malt, Scotland	15.0

We are running StreetSmart - a voluntary £1 per table will be added to the bill to support local charities for homeless people.

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